

Oxidation Reduction Potential: *ORP: Sometimes Negativity is a Very Good Thing!*

It's a figurative fact of life for all things. When we age and die we virtually rust; we oxidize. So certain kinds of beneficial water and foods that join forces with us in the anti-aging process - are those that help us hydrolyze or create the proper amount of *negative hydrogen ions* to fight oxidation. (So the term, pH literally stands for the potential Hydrogen in the element being tested.)

Not surprisingly foods such as meats, French fries, junk food, alcohol and colas (the worst oxidizers of all) have a plus oxidation range of anywhere from +100 to +350, which means they're very acidic and pretty lousy when it comes to aging, staving off disease, and bringing down your energy levels. And they'll consistently be in the acid pH range from about 5.5 to 1.5 (for soft drinks).

Fresh organic produce, certain kinds of fresh spring waters, and some properly fermented foods are very high in oxidation reduction potential, running a negative (mv) values of anywhere from (-) 100 to minus (-) 400, or optimum ranges safe for human consumption.

Diamond Tree's products - *TEN, Fermena, and Gratitude* - all enjoy some of the highest ORP negative hydrogen ion ratings of any foods or waters consistent within a healthy range of use. Simply put, they are some of the best anti-aging, free radical fighting, perfectly alkaline balanced foods you will find anywhere. And only Diamond Tree has them.